



FOOD NEWS



Combination Meat, Salad Plate Tasty

Serve a mixed plate of meat and vegetables which is in general, a salad but an un-mixed one. If you can follow that general idea you will know just what the finished plate will look like.

Suppose tongue or corned beef is the chosen meat. Either one

comes conveniently and attractively packed in tin cans and only chilling is required before using. Place the can in the refrigerator to chill, then open and slice the meat as thin as possible, for several slices of thin meat taste better and appeal to the eye more than one thick slice.

Along with the meat, select some canned green beans, the stringless kind which are the variety canned. They may be the asparagus style pack which means the beans are packed side by side just as asparagus is, or they may be the usual style, or even cut beans. For the purpose of food value of the lunch it will not make any difference which style is used. Style influences the appearance.

Then too, no doubt there is a can of beans and another of ripe olives.

Drain the liquid from the beans, and marinate them with French dressing and chill thoroughly. The beans may be just chilled, or they may be drained from the liquid and seasoned with a spiced vinegar, but either way they should be chilled, likewise the olives.

Arrange three olives in the center of a luncheon plate, and around them place the meat and marinated green beans. Possibly a touch of lettuce or other green under them would be good, but not too much; in other words do not make it look like a salad. Add the beans and if an extra crisp crunch is desired some radishes or cucumber cut into strips lengthwise would be good to use.

SWEET POTATOES A LA CASSEROLE

6 sweet potatoes
3 tablespoons butter
1/4 cup water
Salt to taste

Method: (1) Pare and cut potatoes in thick slices. (2) Place in casserole with butter, salt and water. (3) Cover and bake at 250 degrees for 3 hours.

Note: If yams are used omit water as they are more moist than sweet potatoes.

Samaritan Becomes Villain

LITTLE ROCK, Ark. (U.P.)—The good samaritan who offered Fred Meyers, Phoenix, Ariz., a ride in his motor car at St. Louis, turned out to be a villain here when he drove away with the hitchhiker's traveling bag and overcoat.

Hot buttered toast or rolls complete the main portion of this meal.

THIS DISH COOKS ON "OFF"



The modern automatic electric range adds another miracle to its bag of cooking tricks! Savory macaroni is cooked entirely almost without using any fuel. To prepare this delicious dish you merely heat tomato juice and pulp to boiling on the surface unit. Add browned meat and macaroni; then turn off the heat! But why do this? Because in the coils of the heating unit there is stored sufficient heat to maintain the cooking temperature throughout the 25 minutes of the cooking period! It's the modern economical way to cook.

When you're racking your brain to think of a main dish for tomorrow's luncheon, you'll be glad you heard of the new way of fixing macaroni. It's not

a modern electric range. Because of the low-controlled heat obtainable on the surface heat units it is unnecessary to use quantities of water to keep the food from boiling dry.

And another thing—there is sufficient heat stored in the coils of the heating unit to maintain the cooking temperature for some time after the switch is turned off. In this recipe, the largest part of the cooking is done with the switch off.

Savory Macaroni

1 small onion
1/2 pound chopped bacon or ground beef
6 cups tomato juice and pulp
3 cups macaroni (broken in pieces)

Salt and pepper to taste

Method: Brown bits of onion and meat in saucepan on surface unit of electric range with switch turned to high heat. Heat together with tomato juice and pulp to boiling. Add macaroni, salt, and pepper. Mix thoroughly with fork. Cover and turn the switch off. Steam without lifting the cover for 25 minutes with switch off.

Brothers Reunited On Ship

ESCALON, Calif. (U.P.)—When Robert Ballance decided to visit his boyhood home in Australia, he had no thought of encountering the oddest coincidence of his life. On the ship he met his brother, whom he had not seen in 27 years.

Be Prepared With Ham for Casual Callers

Frequently, during the summer months, friends out for a drive drop in for a supper. On such occasions, it gives one a grand and glorious feeling to be able to say, "Do have a bite to eat with us," and really mean it.

Serving impromptu suppers is an easy matter if the refrigerator is stocked with part of a baked ham for this makes entertaining easy. Already baked ham may be sliced and made into sandwiches on short order, or reheated and combined with other foods as the main dish of the meal. And it is sure to be appreciated for the smoky flavor of cured ham can whet even the most jaded appetite.

Baked Ham

Ham, like any other meat, is best when baked at a low temperature, 300-350 degrees. With the mild cure that hams are given nowadays, soaking is not necessary, nor is parboiling. The ham may be placed skin side up on a rack in an open roasting pan and allowed to bake slowly until done. A whole ham requires approximately 25 minutes per pound for baking, a half ham requires approximately 30 minutes per pound. A few minutes before the ham is done, it may be removed from the oven the skin removed, the ham decorated with brown sugar, marshmallows and whole cloves and then returned to the oven for browning.

To store a ham or part of a ham in the refrigerator until needed, loosely wrap it, especially by the cut surface, with wax or parchment paper. This allows some circulation of air, but not enough to dry it out.

A good way to use the last of the ham is suggested below by Inez S. Wilson, home economist.

Ham au Gratin

Chopped baked ham
2 tablespoons ham fat or butter
2 tablespoons flour
1 1/2 cups milk
1 stalk celery
1 tablespoon onion juice
1 egg
1/4 teaspoon paprika
Buttered bread crumbs
Grated cheese

Method: Make a white sauce by melting butter, combining with flour, adding milk, and cooking until creamy. Add the egg, well beaten, the finely chopped ham, and the seasonings. Pour into a buttered baking dish, sprinkle with buttered bread crumbs and bake slowly until heated through.

HOME MADE PEACH ICE CREAM

(Serves 6)

2 eggs (separated)
1/2 cup sugar
1 cup milk
1 tablespoon unflavored gelatin
1/4 cup cold water
1 1/2 cups crushed peaches
Juice 1/2 lemon
1 cup whipping cream (whipped)

Combine the two egg yolks (slightly beaten), the sugar, and the milk in saucepan. Place on surface unit of the electric range, with switch turned to low heat, and cook, stirring constantly. When mixture is hot, remove from unit and add gelatin which has been soaked in cold water.

Stir until gelatin is dissolved, then fold in beaten egg whites. Cool mixture and add crushed peaches and lemon juice. Fold in whipped cream and vanilla extract.

Place in freezing tray of mechanical refrigerator. Turn cold control to lowest point and freeze as rapidly as possible. Stir at half hour intervals during freezing period.

Teeth Stop Bullet

GLOUCESTER, Mass. (U.P.)—Sixteen-year-old August Miguel owes his life to his teeth. A bullet, accidentally fired by a companion, spent its force on the Miguel molars. August spat out the bullet and three life-saving teeth.

ASSOCIATED AGROCLERS

INDIVIDUALLY OWNED STORES

SPECIALS FOR FRIDAY, SATURDAY, AUG. 28, 29

- | | |
|--|---|
| WHEATIES
2 for 21c | Baker's COCOA
1/2-Lb. 9c |
| SPERRY Pancake Flour
Small 10c
Medium 17c | LUX FLAKES
Small 10c
Large 21c |

DELICIOUS ICED, FOR HOT DAYS
Chase & Sanborn's COFFEE 24c
Remember to brew stronger for ICED Coffee

- | | |
|---|--|
| LUX SOAP
3 for 19c | SWANSDOWN
25c |
| KELLOGG'S ALL-BRAN
Small 12c
Large 19c | DRIFTED SNOW FLOUR
5-Lbs. 24c
10-Lbs. 46c |

Gebhardt's CHILI CON CARNE
With Beans No. 1 Can 12c
Plain No. 1 Can 18c

DR. ROSS' SOAP POWDER
2 1/2 Lb. 29c

HERSHEY BAR
Mild and Mellow
1/2 Lb. 10c

ASSOCIATED SALT
2-Lb. Box 2 for 15c

BLACK SWAN Fruit Cocktail
2 for 25c

FOR SLEEPLESS NIGHTS AND FRAYED NERVES
OVALTINE
50c Size 31c | 1.00 Size 57c

LIFEBUOY SOAP
3 for 19c

KENNEL KING DOG FOOD
No. 1 Can 3 for 19c

FOR YOUR ENJOYMENT...
Tune in on "The Corner Store Philosopher" Radio Program, Every Tuesday and Thursday, 6:45 p. m., Station KHJ. Also KFAC, 6:45 every evening.

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1901 Cabrillo Ave., Torrance, Phone 110

A&P FOOD SERVICE

Flavor-Famed Meats

- Fancy 1936 Spring Baby Milk
- Lamb Legs** "Finest Quality" lb. 23 1/2c
LAMB SHOULDER lb. 16c
- SLICED BACON** 1/2-lb. Pkg. 19c
- GROUND BEEF** lb. 12 1/2c
- Grain-Fed "Branded" Steer Beef
Center Cut Shoulder or 7-Bone Chuck **BEST CUTS** lb. 16c
- Plate Rib
BOILING BEEF lb. 7c
Wilson's Eastern Sugar-Cured **BACON** By the Piece lb. 32c
Snow White
- SHORTENING** (Bulk) 3 lbs. 29c

Grain-Fed "Branded" Steer Beef **ROAST** 5 Lbs. **BEST CUTS** lb. 22c

SAVE ON FOODS

SILVERBROOK or CHALLENGE **BUTTER** First Quality lb. 40c

BROOKFIELD-LARGE **FRESH EGGS** Doz. 33c

DURKEE'S Nut Margarine lb. 15c

TROCO Mild & Mellow 1-lb. bag 17c

EVEREADY-WHOLE PEELLED **COFFEE** 3-lb. bag, 40c

SACRAMENTO **ASPARAGUS** No. 1 tall can 12c

"THE WAKE UP FOOD" **TOASTIES** Post 3-cans 20c

C.H.B. Sweet Mixed & Sweet **PICKLES** 25-oz. jar 23c

HEINZ **TOMATO JUICE** 3 11-oz. cans 20c

"ALL READY FOR BISCUITS" **BISQUICK** Cold 40-oz. Metal pkg. 25c

LAURA SCUDDER'S **P-NUT BUTTER** 1-lb. jar 17c

CRYSTAL WHITE **LAUNDRY SOAP** 3 bars 10c

KELLOGG'S **ALL BRAN** 18-oz. pkg. 19c

CHURCH'S PURE **GRAPE JUICE** quart bottle 25c

"FOR COOKING" **WESSON OIL** quart can 39c

COLD STREAM **PINK SALMON** No. 1 can 10c

MARGO-FANCY **GRAB MEAT** No. 1/2 can 23c

ZEE ORCHID, GREEN **TISSUE TOILET** 2 rolls 9c

OLD HEIDELBERG **BEER** Full Strength 4 11-oz. bottles 25c (Plus Deposit)

"MAGIC SCOURING PADS" **BRILLO PADS** 12-pack 15c

GEBHARDT'S-SPICED **BEANS** 3 cans 25c

IRIS-VACUUM PACK **COFFEE** 1-lb. or 2-lb. jar 27c

"LA VIDA" MINERAL SPRING **WATER** 34-oz. bottle 19c (Plus Deposit)

KING KELLY PURE ORANGE **MARMALADE** 1-lb. jar 13c

ALL YEAR GREEN **RIPE OLIVES** 2 9-oz. cans 25c

TENDER **SWEET PEAS** No. 2 can 10c

Free! Punch-o-bag with 2 pks. Morton's Salt—All for 14c

YUKON CLUB-Lima Rickey **GINGER ALE** 12-oz. bottle 5c or 8-oz. Bottle (Plus Deposit)

CRYSTAL **VINEGAR** CIDER quart bottle 10c

CALIFORNIA **TOMATOES** 3 No. 2 1/2 cans 25c

BAKER'S **COCOA** Breakfast 1-lb. can 10c

"PREMIUM LAGER" **BEER** 34-oz. bottle 25c (Plus Deposit)

DEL MONTE **TOMATOES** SOLID FACE 2 No. 1 cans 15c

PRICES EFFECTIVE THUR., FRI. & SAT., AUGUST 27, 28 & 29. (We Reserve The Right To Limit Quantities.)

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1819 SARTORI AVENUE, TORRANCE

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| Bellefleur APPLES
10 lbs. 25c | Thompson Seedless GRAPES
3 lbs. 10c | Local Grown TOMATOES
3 lbs. 10c |
| Sweet Spanish ONIONS
lb. 1c | New Crop Delicious APPLES
4 lbs. 25c | Sweet French PLUMS
lb. 5c |
| Large Bell PEPPERS
ea. 1c | | New Crop No. 1 Idaho Russet POTATOES
7 lbs. 25c |

QUALITY MEATS

Swift's Premium Canadian Style **Bacon**, lb. 49c

Eastern Sliced **Bacon**, lb. 33c

Eastern Sugar-Cured Whole or Half **Hams**, lb. 28c

Swift's Franklin **Salami**, lb. 37c

Fresh Ground **Ham-burger** 12 1/2c

Full Creamed **Cottage Cheese**, lb. 10c

Steer Beef, 7-bone **Roast**, lb. 16c

Young Leg of **Lamb**, lb. 23c

GROCERIES

BUTTER
Cresta, lb. 36c
Brookfield, lb. 40c

Kennel King **DOG & CAT FOOD**
3 for 17c

Jello **ICE CREAM POWDER**
2 pkgs. 15c

GRAPE NUTS
16c; 2 for 31c

Maxwell House **COFFEE**
lb. 25c

Comet Brown **RICE**
12-oz. 10c
2 for 19c

RY-KRISP
12-oz. 21c

SOAPS
Lux Flakes, sml. 9c
lge. 20c
Rinsol, sml. 8c
lge. 19c
Lifebuoy and Lux Toilet Soap 3 cakes 17c
Old Dutch Cleanser 4 for 25c

PRUNES
SUNSWEEP
1 lb. lge. fruit 8c
2 lbs. med. fruit 13c

Gebhardt's Spiced **BEANS**
No. 1 can 8c

WHEATIES
pkg. 10c

Standard Oil **FLY SPRAY**
pt. 37c qt. 63c

Post's **WHOLE BRAN SHREDS**
pkg. 11c